

# OAK ROASTED SALMON POTATO BAKE

Serves 4

## Ingredients

- 4 [Oak Roasted Salmon fillets](#), about 700g, cut into bite-size chunks
- 600g Waxy potatoes, such as Désirée
- 350g Young Leaf spinach
- Finely Grated zest of 1 lemon
- 60g [Welsh Dragon Butter](#)
- 50g Flour
- 15g Fresh dill, chopped
- [Halen Môn Sea Salt](#) & Pepper
- 500ml Semi-skimmed milk
- Spring onion
- Peas or side salad



Cook the unpeeled potatoes in a pan of boiling water for 15 minutes. Drain and set aside.

Meanwhile, put the spinach in a colander. Pour over boiling water to wilt the spinach, then refresh in cold water. Drain and squeeze out as much liquid as possible. Set aside in a large bowl, along with the [Oak Roasted Salmon](#), and lemon zest.

Melt 50g butter in a pan over a medium heat. Add the flour and cook, stirring, for 1 minute, then gradually whisk in the milk. Cook for 5 minutes, stirring, until thickened. Season with [Halen Môn Sea Salt and pepper](#), stir in the dill and cool slightly. Pour over the salmon mixture and gently mix. Tip into a deep 2.3-litre baking dish.

Remove and discard the potato peel and slice thinly. Overlap in a single layer on top of the [Oak Roasted Salmon](#).

Melt the remaining butter and brush over the potatoes. Preheat the oven to 200°C/fan180°C/gas 6. Bake for 50 minutes, or until hot throughout.

Serve with peas or a side salad and enjoy!